

Description	<p>Certificate III in Catering reflects the role of individuals working in catering operations who use a range of cookery skills and sound knowledge of kitchen operations to prepare food items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.</p> <p>This qualification does not meet the requirements for trade recognition as a cook, but can provide a pathway towards achieving that.</p> <p>This qualification provides a pathway to work in various catering settings, such as hospitals and aged care facilities, sporting and entertainment venues, hotel banqueting departments, cook–chill production kitchens, and mobile catering businesses of varying size.</p> <p>It is aimed at people who work or will be working under limited supervision and who may provide advice to team members.</p>
Delivery Method & Location	<p>This course will be delivered in a workplace through structured training incidental learning as the student carries out their work role and through work role rotation.</p> <p>The student will be provided with both 'on the job' and 'off the job' training. This will be achieved through structured visits from a qualified Trainer/Assessor employed by Access Training & Logistics Pty Ltd; support and guidance from the workplace and self-directed learning.</p> <p>Where the workplace does not have the requisite work, resources and facilities needed for the student to undertake workplace training alternative arrangements will be made. This could include training within another workplace or within a simulated workplace such as a training restaurant/cafe</p>
Entry Requirements	<p>There are no specific entry requirements, however it is expected that students will have a basic level of mathematics and literacy equivalent to a school sector Year 10 standard.</p> <p>Where a student is identified as having Foundation Skill requirements, they will be advised and supported to seek assistance from relevant FSK providers in those areas requiring further development.</p> <p>Individuals may enter SIT30921 Certificate III in Catering with limited or no vocational experience and without a lower level qualification. However, it is strongly recommended that individuals undertake lower level qualifications, and/or gain industry experience prior to entering the qualification.</p>
Pathways and Outcomes	<p>Participants are provided with advice on employment and training options throughout the delivery of the program.</p> <p>Training Pathway After achieving SIT30921 Certificate III in Catering, individuals could progress to SIT30821 Certificate III in Commercial Cookery, or to Certificate IV qualifications in any service industry field.</p>

	<p>Employment outcomes</p> <p>This qualification provides a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafes and coffee shops.</p> <p>Possible job roles reflecting the elective units within this program include:</p> <ul style="list-style-type: none"> • catering assistant • cook • food service assistant
<p>Course Content</p>	<p>The course consists of 21 units:</p> <ul style="list-style-type: none"> • 12 core units 9 elective units – selected the below units guided by the job outcome sought, local industry requirements. <p>This qualification focuses on practical hands-on skills and relevant theoretical knowledge of the catering operations including foundational cooking skills. Further skill development is focused on communication and customer service.</p>

	<p>While predominantly targeted at people who are working within a commercial kitchen in a café or restaurant, unit selection allows specialisation in areas such as aged care catering</p> <p>Areas of learning may include (depending on elective selection):</p> <ul style="list-style-type: none"> • Commercial cookery and catering • Kitchen operations • Food & Beverage service • Patisserie • Inventory • WHS & food hygiene • Customer service <p>The following elective offering for 2023 includes:</p> <table border="1" data-bbox="464 772 1481 1361"> <tr> <td>SITHCCC025</td> <td>Prepare and present sandwiches *</td> </tr> <tr> <td>SITHCCC026</td> <td>Package prepared foodstuffs*</td> </tr> <tr> <td>SITHCCC032</td> <td>Produce cook-chill and cook-freeze foods*^</td> </tr> <tr> <td>SITHCCC033</td> <td>Rethermalise chilled & frozen foods*^%</td> </tr> <tr> <td>SITHCCC042</td> <td>Prepare food to meet special dietary requirements*^</td> </tr> <tr> <td>SITXFSA007</td> <td>Transport and store food*#</td> </tr> <tr> <td>SITHKOP010</td> <td>Plan and cost recipes</td> </tr> <tr> <td>SITXCCS014</td> <td>Provide service to customers</td> </tr> <tr> <td>SITXWHS006</td> <td>Identify hazards, assess and control safety risks</td> </tr> <tr> <td>BSBSUS211</td> <td>Participate in environmentally sustainable work practices</td> </tr> </table>	SITHCCC025	Prepare and present sandwiches *	SITHCCC026	Package prepared foodstuffs*	SITHCCC032	Produce cook-chill and cook-freeze foods*^	SITHCCC033	Rethermalise chilled & frozen foods*^%	SITHCCC042	Prepare food to meet special dietary requirements*^	SITXFSA007	Transport and store food*#	SITHKOP010	Plan and cost recipes	SITXCCS014	Provide service to customers	SITXWHS006	Identify hazards, assess and control safety risks	BSBSUS211	Participate in environmentally sustainable work practices
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Resources Required	<p>Access Training and Logistics will supply all learner workbooks.</p> <p>Students will need to be either currently working in a relevant hospitality venue or undertaking unpaid work – for a minimum of 36 service periods.</p> <p>Students will be required to supply their own clothing, appropriate to the hospitality environment in which they are working.</p>																				
Assessment Information	<p>Assessment will take place in an operational hospitality business. Assessment will be conducted over a period of time, in a variety of ways including:</p> <ul style="list-style-type: none"> • Practical assessments observed in the workplace • Written assessments • Logbooks • Portfolio 																				

Records Check	<p>Some work places will require you to undertake a National Criminal Records check and/or Working with Children Check in order to undertake placement with them.</p> <p>If this is required, it will be at the Student's cost.</p>
Support Services	<p>Access Training & Logistics is committed to supporting students to successfully complete their training. We will work with students to identify and address any support needs they have.</p> <p>Where students are identified as requiring non-educational support, Access Training & Logistics will refer them to the appropriate service.</p>
Fee Information	<p>Full Fee-Paying Student \$3500</p> <p>Government funding is available in some states to assist with course fees. Contact Access Training and Logistics for more information</p>